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United States Department of Agriculture
EXTENSION SERVICE
Washington, D. C.

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(Digest of Homemakers' Chats for week of
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U. S. DEPARTMENT OF AGRICULTURE

Monday - Soups from sturdy stock. The wartime cook is wise to make soup one of her specialties, for she can thus use parts of food that otherwise might go to waste. You've heard about saving every bit of fat. How about using every bone? Bones and vegetable trimmings can be made into soup stock, foundation for many soups. Bones give to the stock flavor, some calcium and protein; vegetables add some vitamins and minerals. If you add tomato, that will help dissolve even more calcium from the bones.

A famous hearty soup that is almost a complete meal with a salad of fresh greens is French onion soup. Chop fine 6 medium-sized onions and cook in 2 tablespoons of fat until they turn yellow. Add 1 pint hot water and simmer 20 minutes; add a quart of meat stock or broth. Make a paste of 4 tablespoons of flour and 4 tablespoons of cold water, add some of the hot liquid and then stir into the soup. Add salt and pepper. When soup thickens, pour into bowls. On each bowl place a slice of toasted bread, sprinkle grated cheese over toast and soup and serve at once.

Another hearty soup--oxtail soup. Disjoint oxtails (2 for family of 5 or 6), brown in fat. Brown 2 sliced onions in drippings and add to oxtails. Add $1\frac{1}{2}$ quarts of water, and cook until meat is almost done. Add 4 carrots, 2 turnips, 1 potato, cut up and cook until the vegetables are tender. Add salt, pepper, and thicken a little with flour. Add a little Worcestershire sauce if you have it, and serve with a garnish of chopped parsley.

For a good vegetable soup with meat-stock foundation--chop 1 green pepper, 1 onion, add 1 cup diced carrots, and 1 of turnips, 2 cups diced potatoes, $1\frac{1}{2}$ cups finely chopped celery and leaves. Cook vegetables 10 minutes in 4 tablespoons of fat, add 2 quarts meat stock and 2 cups tomato juice and pulp. Season with salt and pepper and simmer until vegetables are tender. To make this a complete meal, add little meat balls...balls of chopped cooked liver are good. To thicken, you can add macaroni, rice, cooked oatmeal, or barley. If you like brown color, brown the vegetables in the fat before adding to the stock, or brown the flour used for thickening. Tomato will add an acid taste, or lemon juice, or even a tablespoon of sour cream on top. To vary the flavor, use different seasonings, a few chopped chives or leeks, a bit of garlic, a couple of cloves cooked with the stock, a pinch of thyme, or a bay leaf.

Tuesday - Question Box. "Do you cook poke, dandelion, and other wild greens like other leafy green vegetables?" Yes and no, say USDA home economists, depending on which greens. Poke and dandelion both have a somewhat bitter taste unless you drain off the water after cooking them about 5 minutes, then add fresh boiling water and salt and cook until tender. You lose some of the food value this way, but keep enough to make them worthwhile foods. Wild greens with tender green leaves, such as lamb's quarter, mustard, etc., you cook just like spinach or turnip tops, just long enough to wilt them. And make some use of the liquid that cooks out.

"Could I can vegetables in a wash boiler?" USDA home economists say tomatoes are the only vegetable to can by the wash-boiler method. All others must be canned under steam pressure for safety. If you can't do this, some vegetables can be dried. Cabbage, dry beans, and corn can be preserved by salting. If a plant is near enough, you can put some into freezer-locker storage. Canning equipment is described in the canning bulletin of USDA. Rubber rings on the market may be of reclaimed rubber which is not so elastic and not so strong as those formerly made, so you may have to omit the well-known tests. Handle these reclaimed rings with care when you place them on the jars, and take extra care that the seal is tight when you fasten the lid.

"How can I prevent mold from forming on maple sirup?" USDA chemists say opening the can breaks the original seal on the sirup and exposes the surface to molds present in the air. They advise you to heat and recan sirup remaining after the first few servings, before mold has had time to form. Be sure to use a large kettle as maple sirup foams when it reaches boiling. Pour into clean and freshly scalded glass bottles or jars, and seal airtight. Small jars or bottles are more convenient.

Wednesday - Victory Gardens for Beginners and Busy People. If you have reasonably good soil and a sunny plot, USDA plant scientists say, you needn't hesitate to try gardening, even though busy, as an hour a day of regular attention should take care of a small home garden. USDA Victory Garden bulletin for 1943 will be handy for reference throughout the season. If your plot does not get sun for 6 hours of the day, you can't expect to succeed in raising vegetables. And the soil should be fertile and moist. Plan your garden on paper. You'll want to ask some experienced person which varieties grow best where you live. In planning your garden, if it's level, run the rows lengthwise. If the ground slopes, run the rows around, not up and down the slope. Put the tall plants on the north or west so they won't shade the low ones. Plow up the ground if you can; if not, spade it thoroughly. Work in leafmold, manure, or commercial fertilizer. Don't waste seed by sowing too thick or too deep. Plan to keep weeds down by shallow hoeing, especially after a rain. As for watering, soak the soil thoroughly and deep, the way a heavy rain soaks in. Then don't water again until the soil begins to look dry. You might like to ask USDA for the bulletins, "Diseases and Insects of Garden Vegetables" and "Disease-Resistant Varieties of Vegetables for the Home Garden."

Thursday - Question Box. "If I start a Victory Garden, do I have to buy a lot of tools?" USDA vegetable specialists say no. During wartime, when tools and metals are scarce, you can still do a good gardening job with a few tools. For a small garden: A spade or spading fork, a steel rake, a common hoe, and a strong cord with a couple of stakes to tie it to. A trowel would be convenient for setting out small plants, but isn't essential. You can use the corner of your hoe. Use the cord and stakes to line up straight rows and space your rows the right distance apart. Regular rows are easier to cultivate. Wheel tools, later in the season, would save time--how about a cooperative tool and sprayer pool? Clean all tools after use and spread a little oil over those not in use.

"I find it economical to make my own mayonnaise, but sometimes it separates. Why?" Any mayonnaise may separate if it gets too cold. The egg yolk and acid form an emulsion with the oil when you beat the ingredients together. When a mayonnaise separates, this emulsion has broken down. Cold will cause this. Don't make too much at a time. Pick out the least cold spot in the refrigerator to keep your supply. You can "bring back" a separated dressing. Start with another egg yolk or egg white and beat the curdled mixture gradually and carefully into it.

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APR 17 1943

U. S. DEPARTMENT OF AGRICULTURE

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Monday - Final plans for the family garden. Neither you nor your country can afford haphazard planting that results in a waste of seed or fertilizer and later a waste of vegetables. List the vegetables you will need for the season to feed your family, figure out how many rows of each you will need to plant, and mark out these rows on paper. Allow the right space between rows. Get it all blocked out by feet on paper so you can follow the plan when you plant. "How do I know how many vegetables my family will need, how many rows to plant, etc?" You can get this information on vegetable gardens from bulletins of USDA or your State agricultural college. The USDA Victory Garden bulletin has a plan for a small hour-a-day garden which includes only a dozen different vegetables--kinds that give the most food value for the space they occupy - tomatoes, pole snap beans, lima beans, chard, lettuce, carrots, beets, turnips, cabbage, onions, radishes, and spinach. The plan keeps every foot of garden space occupied all season.

Tuesday - Meals for two when meats are scarce. In a 2-person household, steaks, chops, ground meat, sausage, sliced ham have been stand-bys of the homemaker who also goes to work every day. Most of these meats are restricted. USDA home economists suggest a number of foods that might be useful to such a homemaker. One suggestion in the USDA leaflet, "99 Ways To Share the Meat," fits this problem: Get acquainted with the variety meats. At present they are not restricted, many are small in size or sold in small quantities, most are tender and therefore quickly cooked, and all are high in food values. A veal kidney serves 2 people almost too liberally; a beef kidney, a beef heart, or a calf tongue would do for 2 dinners for 2 people, especially when served with plenty of vegetables. Beef kidney, heart, and tongue take rather long, slow cooking, but you could cook them the evening before you intend to serve them.

Perhaps you've overlooked local varieties of fish and shellfish. Be sure to cook fish at moderate heat, except for pan frying when you protect the delicate flesh of the fish with a coating of egg and crumbs. Here's a tip on "boiled" fish. You really simmer it. To hold the flesh together, wrap the fish in a piece of clean cheesecloth. Left-over cooked fish can be used for a second dinner in patty cakes, scalloped dishes, croquettes, chowders, or salads. Make it go farther with rice, mashed potatoes, or spaghetti, and a well-seasoned white sauce. Cheese is another possibility for good main dishes you can make any size you like. Get USDA cheese folder, "Cheese in Your Meals." Try eggs for your main dish, hard-cooked eggs mixed with macaroni and cheese sauce, and serve with a green or yellow vegetable or mixed raw vegetable salad and a fruit dessert. Peanuts and other nuts also "stand in" for meats in many dishes described in the leaflet, "99 Ways To Share the Meat." Dried beans and peas come under point rationing, but a pound of beans is enough for a good main dish for 6 persons; that

would be 3 dinners for 2 persons. Once cooked, the unused beans can be kept in the refrigerator, and several different dishes served from them later. Dried beans, peas, and soybeans take overnight soaking and long, slow cooking. Couldn't you soak these foods on a Saturday night, let them simmer a number of hours on Sunday? Keep what you don't eat Sunday to make meals easy through the week.

Wednesday - Cheese Picture for 1943. In wartime food supplies for civilians change rapidly. Everyone on the home front should be ready to shift food plans on short notice. Cheese is an example. Last summer you heard about large stocks on hand and need for using more. On February 15 the Government issued Food Distribution Order No. 15 requiring our Cheddar cheese manufacturers to set aside half their output for war use. At present here is the way the cheese situation looks for 1943. If producers come up to their goal and the set-aside order works according to plan, each civilian in this country should have 4 1/2 to 5 pounds of cheese this year. In 1942 the cheese eaten averaged less than 6 1/2 pounds a person, so the drop is not great. The order does not affect foreign type cheeses such as Swiss, Roquefort, Limburger, Camembert, and the Italian types. If you don't know these cheeses, now is a good time to get acquainted with them. Cheese is a highly concentrated food that gives you a lot of food values; the efficient kind of protein, some fat, calcium, vitamin A, and riboflavin. So let's quit thinking of cheese as a tidbit. Cheese is a food to build the meal around. USDA has a folder called Cheese in Your Meals. It is full of recipes that show how to make a little cheese go a long way.

Thursday - Question Box. "Are tops of large beets good for greens, and do they have the same food value as the young tops?" USDA home economists by all means use the tops of the larger beets if they are crisp and green. They require longer cooking, but are still high in food value. In fact, they may be richer than the roots in such nutrients as iron and vitamin A. If the leaves seem tough, chop them before or after cooking. If the flavor is stronger than you like, try using the beet greens in a mixture, say with spinach or mustard, kale, or turnip greens.

"How are beet greens put up or preserved for winter use?" You can dry greens, or can them under steam pressure, or store them frozen if you have a freezer-locker plant nearby.

"How should closets be fixed to keep shoes in good condition?" USDA home economists say you might store shoes on a shelf or a rack or in a drawer. Some architects build a simple sloping shelf for shoes along each side of the closet a couple of inches above the floor--low enough so clothes won't touch the shoes, but high enough to be away from floor dust. A strip of molding along the top of the shelf holds the heels of the shoes. Another good plan is to keep shoes on racks set one above the other on the closet door. Then of course shoes keep nicely in drawers. Shoe cabinets made of shoe boxes covered with decorative paper and set in a framework look attractive in the closet or out in the bedroom. Drawers and cabinets save shoes from dust better than open shelves and racks.

"How should shoes be put away so they won't mildew in summer?" USDA home economists suggest you clean and polish shoes before putting them away, stuff them with paper to help hold their shape (better than spring shootrees) wrap in paper and put in shoe bags, store in a dry place. In a damp climate where closets stay damp most of the summer, a "moisture absorber" is a great help. This is a container of one of the chemical salts that draw moisture from the air.

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UNITED STATES DEPARTMENT OF AGRICULTURE
EXTENSION SERVICE
Washington, D. C.

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MAY 19 1943

(Digest of Homemakers' Chats, March 15 to April 16, 1943. To be remimeographed and distributed to home demonstration agents. Not for broadcasting.)

U. S. DEPARTMENT OF AGRICULTURE

Monday, March 15 - Black Market on Meat. What brought about black markets on meat; wastefulness, unfairness, and danger to health they cause; Government steps to stop them by requiring livestock slaughterers to obtain Federal permit and stamp all cuts of meat with permit number.

Tuesday, March 16 - Question Box. "What chemical fertilizer should I buy for my Victory Garden?" Special Victory Garden fertilizer, a 3-8-7 mixture.

"How deep to plant vegetable seeds?" See United States Department of Agriculture Miscellaneous Publication 483 Victory Gardens.

"Where can I get information about keeping a back-yard poultry flock?" Ask United States Department of Agriculture for Farmers' Bulletin No. 1508, "Poultry Keeping in Back Yards."

Wednesday, March 17 - A Head Start for the Victory Garden. Tells how to start early vegetable seeds indoors.

Thursday, March 18 - Question Box. "Can I do anything to make a sweater look better that is badly matted and discolored under the arm?" Make into sleeveless sweater or knitted vest.

"Should porridge or cereal for breakfast cook a long time or short?" Depends on kind. Follow directions on package.

"Should eggs be boiled?" No, cook eggs with low or medium heat.

Friday, March 19 - Making Clothes on Hand Do. Extension workers in clothing reported recently on clothing problems of women they work with. Many women have brought out their old sewing machines; ask for machine clinics; are making over old clothing and making work clothes as designed by USDA home economists; learning how to clean and protect clothes. 4-H girls learning to make smart extras that cost little or nothing - belts, collars, vests, hats, and berets.

Monday, March 22 - Preparing the Garden Ground. Describes details in preparing ground for sowing.

Tuesday, March 23 - Question Box. "How test left-over garden seeds?" Moist paper towel method recommended.

"How early can I plant early vegetables?" Lettuce, onions, peas, potatoes, spinach, turnips, and early cabbage plants can go into the ground as early as 4 to 6 weeks before date of last frost.

"Can we use wood ashes in place of lime?" Hardwood ashes contain some lime and some potash.

"How protect garden shrubs from dogs and cats?" Spray with dilute nicotine sulphate—1 1/2 teaspoons commercial nicotine sulphate to 1 gallon of water. Harmless to plants; repels insects as well as animals.

"What is best soil for carrots?" Almost any garden soil that is fertile, moist, loose, and free from clods and stones.

"Where get information on dealing with clothes moths?" USDA leaflet 145, Clothes Moths.

Wednesday, March 24 - More School Lunches. Wartime demands on foods, shortage of workers, etc., have necessitated some changes in arrangement for supplying food for school lunches, formerly distributed by Government. Government will continue to give aid for school lunches, but will ask the sponsors to buy the food from local farmers and merchants and let the Government reimburse them. Schools eligible for this aid must be nonprofit making, must serve lunches free of charge to children unable to pay, must not discriminate between children who pay for lunches and those who do not. Nonprofit-making nursery schools and child-care centers are also eligible. Organization sponsoring the lunches must enter into agreement with Food Distribution Administration of USDA that conditions will be met. Write local or State Welfare Office or Food Distribution Administration, USDA.

Thursday, March 25 - Question Box. "Which direction should rows in garden run?" If garden is level, rows running lengthwise are easiest to cultivate. If garden slopes, do not run rows up-and-down hill - run them crosswise.

"What vegetables may follow early crops?" Follow with late varieties of a different kind of vegetable.

"Where can we get information about starting a school-lunch garden?" See USDA Miscellaneous Publication 483, Victory Gardens.

Friday, March 26 - The Family Flock for Wartime Food. Describes equipment and care for baby chicks. Write for USDA bulletin 1508, Poultry Keeping in Back Yards.

Monday, March 29 - Equipment Notes. Discusses care of vacuum cleaners and electric heaters. Warns about "bootleg heaters", which may be expensive to use, poor at heating, and even dangerous. Before buying a heater, see if it bears manufacturer's name. Suggests USDA folder, Take Care of Vacuum Cleaners and Carpet Sweepers. Victory garden tools essential--hoe, rake, spade.

Tuesday, March 30 - Question Box. "Is oven canning satisfactory?" Oven canning is all right for small fruits, but may discolor larger fruits; it leaves empty space at top of jar where bubbles and liquid have come out; and is not safe for nonacid foods, which means most vegetables.

"How store cheese at home to keep fresh?" Keep in a cold or cool place. Cover cut surfaces with waxed paper to slow up molding, or cut off a slice to use every day or so.

Wednesday, March 31. Red Stamp Rations. Four general groups in foods included in new ration program: Meat, canned fish, fats and oils, cheese.

Thursday, April 1 - Question Box. "How make pin-stripe trousers look better after stripes have worn off?" Camouflage those worn places by remaking pin stripes with sewing machine.

"How make slip cover for studio couch and trunk?" Suggests copy of Farmers' Bulletin 1873, Slip Covers for Furniture.

"How make baked loaves of other hearty food that might look like meat loaves?" Several good alternates for meat in loaf form--beans, cottage cheese with nuts, peanuts with carrots. Main ingredients of such loaves are: Cheese, beans, or nuts, peanuts with carrots, some starchy material, and a binder to hold the ingredients together. Use a third to one-half as much starchy material as meat "alternate."

Friday - April 2 - Putting-Up Pointers. Discusses canning equipment. New kind of tops for glass jars are in three parts--a flat glass disk-lid with a rubber ring and a metal screw-bank to hold lid in place during canning. Metal band can be removed following day after canning and during canning. Metal band can be removed following day after canning and used again. No new zinc screw tops being made this year--zinc one of most critical metals. Government does not limit number of tin cans you can use for putting up food for your own family--only limits number of cans you can use if you sell canned food. Government is allowing metal for manufacture of 150,000 steel pressure canners, 7-quart type. Will be under rationing. USDA responsible for rationing rules.

Monday - April 5 - Garden Greens in Wartime. Some good reasons for growing greens generously--they offer many different food values, including important vitamin A; are hardy, easy to grow, give a lot for a little space; you can have many different kinds. USDA Farmers' Bulletin 1673-F, The Farm Garden, contains information on greens helpful to city gardeners.

Tuesday, April 6 - Question Box. "Best time to set strawberry plants?" Early spring best; plants set in summer or early fall may succeed with special care. Everbearing berries planted in spring will bear in the fall; other varieties will bear next year. Strawberries very rich in vitamin C.

"How sterilize soil before starting tomatoes and green-pepper plants indoors?" One way is to put in large pan in oven; with oven temperature low, keep in about 2 hours. Another way--pour boiling water on it. Be sure water reaches all parts of the soil. Seeds themselves may be treated with dust disinfectants.

Wednesday, April 7 - Managing Your Meat Rations. Some suggestions--cottage and other soft cheeses, eggs; make the most of meats and other protein foods not under ration, fresh fish, poultry (get Farmers' Bulletin 1888, Poultry Cooking), - use meat extenders. Try variety meats and other meats low-point--pigs feet, jowls, ears, tail--beef and pork liver instead of calves'

liver. Get USDA leaflets - Egg Dishes at Low Cost; Cheese in Your Meals; Meats for Thrifty Meals.

Thursday, April 8 - Question Box. "How prepare strawberries to save most vitamin C?" Don't remove caps until just before you serve them, don't break or bruise them, use as soon as possible after buying or picking.

"Is there a minimum amount of butterfat set by law for table cream sold?" Standards vary in different cities and States. Your local health department can tell you. USDA Food Order No. 13 states cream sold must not contain more than 19 percent butterfat.

"Can I use old mayonnaise or peanut-butter jars with screw tops for canning?" All right for preserving, but not for canning. According to recent reports, you can get at least some sugar for preserves. Used commercial jars with composition gasket around the edge requires a special vacuum-sealing machine--so are not suitable for home canning, but all right for holding preserves. Any left-over glass screwtop jar in good condition is all right to use again for canning if it will take a standard-sized mason-jar closure. You can use the new 3-piece top-flat glass disk, rubber ring, metal band.

Friday, April 9 - Home Front Notes. Office of Price Administration has changed regulations on prices and sales of used refrigerators, so dealers will release many thousands they have been holding since last May. Under new regulations, guarantee period on these reconditioned refrigerators is 90 days with ceiling price same as on second-hand refrigerators formerly guaranteed for a year. If you, an individual householder, want to sell or rent a refrigerator you own, you come under the new regulations. If you own a refrigerator, you will want to give it the best possible care. Get USDA folder, How To Make Your Refrigerator Last Longer. Stovepipe and stovepipe elbows may be difficult to get next winter--suggest you give your stovepipes the best of care all summer. Suggestions, (1) clean pipes and elbows inside with a cleaning preparation to dissolve rust and then remove rust with sandpaper or some other fine scouring material. (2) Apply asbestos furnace cement to all small holes and scratches in the pipe. (3) Paint the pipe with a good heat-resistant paint. (4) Wrap the pipe in heavy paper and store over summer in a dry place, such as a dry attic. USDA warns now is time to plan for next year's supply of firewood.

Monday, April 12 - Victory Garden Tomatoes. Why tomatoes are a "Must" in the Victory Garden--they are one of the easiest vegetables to grow; they rank high in vitamin C, ripe or green, fresh or canned; they are easy to can, requiring no pressure cooker. From 12 to 15 plants for each member of the family should supply plenty of tomatoes for eating fresh or for canning. Plant after frost danger is past, set fairly deep, protect from cutworms with a paper collar, and give plenty of fertilizer high in phosphorous such as the Victory Garden fertilizer, and see they have plenty of water run directly into the soil--not sprinkled on foliage. Stake plants and prune to a single stem to save space. More details are in USDA Farmers' Bulletins, No. 1673-F, Farm Garden, and No. 1044-F, City Home Garden.

Tuesday, April 13- Question Box. "Is ground on which moss is growing all right for gardening?" Moss grows in shady, damp places, and vegetables require sun, so land shaded enough to grow moss is probably too shaded for a garden.

"Why are staking and pruning tomato plants recommended?" Staking saves space, the tomatoes are cleaner and often healthier as various ground rots may attach those lying on the ground, and tomatoes on stakes may grow larger, ripen earlier, and be richer in vitamin C because they get more direct sun.

"Can you get brighter-colored fruits and vegetables by adding iron filings to the soil?" In many parts of the country extra iron in the soil would not affect the color of fruits and vegetables at all. It will sometime affect the color of flowers, but fruits and vegetables show little change.

"How prepare chicken feet for use in making soup?" Wash the feet thoroughly, then cover with boiling water to loosen the skin. Pull off the skin and nails. Then put the skinned feet, the necks, and wings in enough water to cover, and cook until the meat drops off the bone. You may add extra seasoning by putting in celery tops, or an onion, one or two bay leaves, and salt to taste when you put the bones in. See USDA bulletin 1888, Poultry Cooking.

Wednesday, April 14 - Rationing and Nutrition. Food rationing doesn't mean your family cannot be well fed. It just means a little more planning. Some people say we were in a food rut, but now we are learning about new foods, and our diets are becoming more varied. Alternates for rationed meat, cheese, and canned fish are poultry, fresh fish, eggs, cottage cheese, and other unrationed varieties, peanuts, and peanut butter. Other alternates for meat that are rationed, but take fewer stamps than beef, pork, or lamb are dried peas, beans, and lentils. Bread provides some protein as well as some vitamins and minerals. For good nutrition, make point-rationed foods fit into planning of well-balanced meals. Read labels and buy quantity and quality most economical for your use. Caring for food after it is bought is extremely important in wartime, so food won't go to waste.

Thursday, April 15 - Question Box. "How make cottage cheese from pasteurized milk?" You will need a "starter"—buttermilk is good—to make milk form a curd. Skim off any cream, use 3 1/2 tablespoons of buttermilk to each quart of skim milk, mix well, and let stand in a warm place until it forms solid curd. Cut the curd into 2-inch squares. Heat it till it is lukewarm—about 100° F.—and hold at this temperature half an hour. Stir gently every 5 minutes. When the curd is firm, but not hard, pour into a cheesecloth bag or salt sack and let the whey drain off. Add salt and cream to suit your taste.

"What varieties of snap beans are best for home drying?" Stringless Green Pod, Lazy Wife, Black Cornfield, and Stringless Kidney Wax. Three others almost as good are Bountiful, Stringless Valentine, and Dwarf Horticultural. Pick when seeds are about the size of a match head.

"How make spoon corn bread?" Corn meal, 1 cup; cold water, 2 cups; salt 1 1/2 teaspoons; milk 1 cup; 2 or 3 eggs; melted fat, 2 tablespoons. Makes a good main dish, served with cooked greens or salad, and a fruit dessert.

Friday, April 16 - House Cleaning in Wartime. Today the country needs women for war work of many kinds, so women must change their housekeeping to suit the times. Suggestions from women who carry on war work along with work of caring for home and family. One cleans a room at a time, so the whole

house gets cleaned once a week. Keeping linoleum and floors waxed saves cleaning time. Another did her heavy house-cleaning in winter. Shelves and storage cupboards helped in keeping houses clean and in order. Many put away knick-knacks for the duration. Those with large houses closed unnecessary rooms. Some decided which jobs are "must" and which are "perhaps" and stick to the "must." Keeping all household equipment clean, well oiled, and ready to go is another saving. Get USDA folder, Care and Use of Your Vacuum Cleaner.